

**GIVE YOUR SAUSAGE MEALS
A SPECIAL TWIST:-**

Waller's Margherita pizza

Cheese & Tomato-topped, add a thinly-sliced cooked and cooled **Waller's Pork, Apple, Sage & Onion Sausage** and place it around the pizza. Then, cook as normal, to revolutionise the traditional Magherita.

Waller's Lamb, Chilli & Garlic Sausage & Rice dish

Pre-cook and allow to cool. Prepare your boiled rice as normal, dice up your now cooled sausage into small manageable pieces & add to the rice, now serve. Try crisping up the diced sausage in a frying pan or wok before adding to the rice. Very nice.

The Healthy Doner Kebab

Part-cook a **Waller's Lamb, Chilli & Garlic Sausage** and cut carefully in half, lengthways. Place under a grill or, ideally, on your barbecue, with the exposed meat facing the heat. Once it's crisped, it's cooked; open up a pita bread and heat lightly, add salad leaf, mayonnaise and the Sausage.

Waller's Pork & Mixed Herb Sausage meat

A superb alternative to the traditional Pork Sausage meat used in meat balls. Just create your Bolognese sauce, roll up little balls of sausage meat and drop in to the mix, cook for approximately 30 minutes on a low heat, or until the meat is cooked. Boil your spaghetti & serve.

*Find out more about
our products and dishes at*

wallersbutchers.co.uk

or give us a call!

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SALSA
Safe and Local Supplier Approval



LOCAL BUTCHERS

D.T. Waller and Sons

EST. 1977

*Our succulent
sausages are
packed with
great tasting
ingredients!*



Try our Award-winning
leek and pork sausages!

SAUSAGES MADE EVERY WEEK...

Pork Traditional

"The Champ"

Pork Chipolata

same recipe as "The Champ" but made with a lamb skin to give it a smaller diameter

Beef Traditional

"The Hereford", using Herefordshire beef - *Winner of the Hereford & Worcester Radio 'Battle of the bangers' 2015*

Wild Boar & Caramelised Onion

A delicious contemporary tasting sausage made using the finest cuts of boar from the 'Forest of Dean'.

Pork and Leek

"Leadon Leek" Only fresh leeks are used, giving the sausage a strong, well-balanced flavour

Pork and Mixed Herb

"The Bosbury Banger", a blend of Marjoram, Basil, Oregano, Sage, Thyme and Parsley, perfect for breakfast or an evening meal.

Pork, Apple and Cider

"The Ledbury Festival", with Pork, Bramley Apple and Weston's Special Reserve Cider, beautiful when cooked gently in the oven, when the apple and cider caramelize

Pork, Apple, Sage and Onion

"The St. George" with a Pork roast flavour, Pork is blended with Bramley Apple and Sage & onion stuffing, for a full, well-balanced flavour

Pork, Tomato and Basil

Fresh ingredients are the secret; the tomato gives tang and the basil delivers a strong fresh aftertaste.

Pork and Black Pudding

Rather simple yet tantalisingly exotic. Dicing the Black pudding, rather than mincing it, really makes this sausage stand up & be counted...

Pork, Chilli and Spinach

"The Farmers Fire" Not too spicy, but a balanced mix, where the Chilli tingles the tongue and Spinach softens the texture

Pork, Garlic, Onion & Herb

"The Munsley Mystery" Strong in flavour, yet perfectly balanced

Pork, Ginger and Coriander

Whole Root Ginger and fresh Coriander carefully rubbed together and mixed in, for a top-quality contemporary recipe

GLUTEN-FREE

All these are made entirely gluten-free, with over 95% meat and using 100% natural casings.

All gluten-free Sausages are made in a production room where celery and mustard are used and nuts are stored. All the meat in our Pork Sausages comes from Woodland pork, sourced less than 5 miles away, with our Beef and Lamb sourced in Herefordshire. Wild Game is also used.

- Pork: "The Dymock Delight"
- Smoked Pork
- Lamb, Chilli and Garlic: "The Welsh Dragon"
- Lamb and Mint
- Lamb & Rosemary
- Venison & Mixed Herb: "Eastnor Royal"

SAUSAGES MADE TO ORDER, OR SEASONALLY...

Beef & Stout: "O'Mally's"

with Murphy's stout that really brings out a warm, sweet flavour to complement the Hereford Beef

Beef with Horseradish

Made using a wonderfully creamy horseradish, truly complements this traditional favourite.

Chicken, Bacon & Leek

Soft & subtle in flavour, where all the ingredients complement each other

Lamb Madras Curry

Where the mind says "No" & the mouth says "Oh yes". A beautiful sausage that also works well in a tomato-based casserole

Pork and Green Chilli

Not too hot, but has a good kick to them, without being overpowering, due to the fresh ingredients which bring out the true flavour

Pork L.S.D

"Ledbury's Stick of Dynamite" Seriously Hot - possibly the hottest you can buy

Pork and Marmite

Tastes like a twiglet, without the crunch. You either love 'em or hate 'em"

Pork and Cheese

"The Gorge" We grate the cheese when mixing, so that the cheese cooks equally through the sausage, giving a wonderfully creamy consistency

Chorizo

Pork & Lamb Meat minced coarsely and mixed with Paprika and Garlic

Pork, Honey and Mustard

Sweet yet spicy, using a light honey and hot English Mustard to tantalise your taste buds.

Pork, Celery and Stilton

Diced finely, rather than minced, this is a perfect combination that blends beautifully.

Pork, Pheasant, Shallot and Thyme

"The Oakhampton" Made originally for Lord Crane, using the pheasant from his shoot. Due to popular demand, we added it to our menu. A true game sausage where the thyme rounds the flavour.

Pork, Tomato & Mushroom Wrapped in Bacon

"The Full Monty" Created specifically for the big breakfast, now in our menu. A complete breakfast Sausage.

Pork, Stilton and Apricot

Finest Stilton is grated through the mix and blended with sliced apricot, for a sweet, creamy flavour and full, satisfying finish.

Pork, Wholegrain Mustard, Sage and Onion

Made specially for The Wellington Inn, at Wellington, with distinctive complex flavours; whole grain mustard, followed by the sage then the onion. Ideal with creamy mashed potato and a wholegrain mustard gravy.

Pork, Worcestershire Sauce, Sage and Onion

Made originally for 'The Olde Rectifying House', Worcester. Sage & Onion flavour comes through first, followed by Worcester Sauce. Wonderfully spicy without being too peppery or hot.

Fancy something spicy?
Try our Pork, Chilli and
Spinach sausages!

